



Welcome to the CellarHand newsletter for April 2017. Here's a little taste of what's going on this month...

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DOMESTIC

PUREST DE PURY

First item on the agenda is the long-anticipated release from Yeringberg. These wines are well worth the wait. Yeringberg's Sandra de Pury describes 2014 in the Yarra as “an easy vintage”, and the harmony shown already - fruit purity, depth and structure - bears this out. The 2014 Yeringberg won the **Trophy for Best Bordeaux Varieties & their blends** at the **Yarra Valley Wine Show 2016** and it was a standout in **James Halliday's Top 100 Wines of 2016**.

The whites, meanwhile, have already been reviewed, with **Halliday** hailing “one of the best Viogniers around” alongside a 95-point Marsanne/Roussanne and a Chardonnay where “white peach, grapefruit and nectarine are braced by brilliant acidity that lengthens the palate and the aftertaste to dizzy heights”.



2014 Yeringberg Marsanne/Roussanne RRP \$66

59/41%, crushed and destemmed, fermented in French oak, as are all the Yeringberg white wines, but

with a relatively small percentage of new barrels. Barrel ferment and the synergy between the two varieties, neither of which are aromatic, give the wine its mouthfeel and flavours, all of which will continue to grow for 20 years or more. 95 points. **James Halliday, Halliday Wine Companion**

2014 Yeringberg Viognier RRP \$36

Crushed and destemmed, wild-fermented in barrel, no mlf, matured for 10 months, 213 dozen made. One of the best viogniers around (after Yalumba, of course). It is very complex and rich, with both barrel ferment and varietal fruit (apricot and fresh ginger) to the fore, the force of the finish and aftertaste unique to Yeringberg, seeming to be alcohol warmth, but it can't be. 94 points. **James Halliday, Halliday Wine Companion**

2014 Yeringberg Chardonnay RRP \$66

Crushed and destemmed, 30% wild-fermented, the remainder inoculated in French oak (30% new), 30% mlf, 10 months in barrel, 124 dozen made. A lovely Yarra Valley chardonnay from a great vineyard site and mature vines. White peach, grapefruit and nectarine are braced by brilliant acidity that lengthens the palate and the aftertaste to dizzy heights; the new oak has disappeared into the innermost fabric of the wine. 96 points. **James Halliday, Halliday Wine Companion**

2014 Yeringberg Pinot Noir RRP \$98

Plum, red fruits, plenty of spice, sarsaparilla, smoky and autumnal. Medium bodied, sappy and red fruited, brown bread, layers of spice, bright minerally acidity, firmish kitten's tongue tannin, and a spicy, ashen and wheaten finish of excellent length and precision. There's an abundance of character and



interest packed into the bottle, and more to come, I'd suggest. 93+ points. **Gary Walsh, The Wine Front**

2014 Yeringberg Shiraz RRP \$85

Shiraz 97%, Viognier 1%, Marsanne 2%. As our two newer wines evolve and develop their sense of place within our portfolio, we can observe that the 'new' vineyard site continues the Yeringberg hallmark of producing grapes of balance, elegance and freshness. Shiraz 2014 epitomizes this with its cool,

pure, blue fruit, pepper and spice-laden nose, complete with hints of apricot, liquorice, and graphite. There's an openness and exotic presence – again nothing showy, but confident nonetheless. The palate initially mirrors the aromatics in a soft, flowing and gently restrained fashion, but then a sappy, vinous depth and structure emerges, together with an enveloping freshness and drive that makes it oh, so moreish. Drink confidently for 8-10 years. – **Sandra de Pury**

2014 Yeringberg Cabernets RRP \$98

96 points, **James Halliday's Top 100 Wines of 2016**

Trophy winner for Best Bordeaux Varieties & their blends, Yarra Valley Wine Show 2016

Plum, cassis, golden fruit cake, violets, dusty cedar and tobacco, a feathering of spice. Medium bodied, richly fruited, yet subdued, with silky but densely packed tannin, cool fresh raspberry acidity, distinctly savoury black olive tapanade/tobacco sorts of stuff, and a superb long finish where a rainbow of fruit

splashes and cascades down the old neck, then grainy tannin and tobacco brings you gently back down to earth. Supremely stylish, age-worthy Cabernet. 95+ points. **Gary Walsh, The Wine Front**

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C'AMON FEEL THE NOIZE

Ben Glaetzer, Baron of the Barossa, is back. He may be local nobility but it's the land that rules him, not the other way around. His realm is the Ebenezer sub-district at the valley's northern tip. It's unique dirt where vines aged up to 130 years old yield as little as 2 tonnes of grapes per hectare. They've well and truly earned their tribute, and Ben pays it in full, year after year.

Ben's 2015 offering is a generous, characterful and impeccably turned out bunch with that striking family likeness. Full-flavoured, multi-layered and intense yet elegant, stylish and finely balanced – these are the succulent fruits of this earth.

The 2015 Anaperenna is a worthy follow-up to last year's trophy-winner for best Shiraz-dominant blend at the **Great Australian Red** competition. Then Amon-Ra, the great Shiraz classified as "Outstanding" by Langton's, once again shows why it's a perennial feature – and mover – on all manner of quality wine lists the world over. This wine has averaged more than 96 points out of 100 in **Wine Advocate** over the past seven vintages. The 2014 wine – the most recent to be reviewed by the influential magazine – maintained that record, with critic **Lisa Perrotti-Brown MW** calling it "a great contender for wine of the vintage".

And so the ritual continues with the 2015s. They greet you in their unmistakable Ebenezer dialect, folding you in that sincere, soft-hearted embrace. It's a tribe that welcomes any sucker for a damned good red.

2015 Glaetzer Anaperenna RRP \$55

*A blend of 82% Shiraz and 18% Cabernet Sauvignon. The Shiraz vines are aged between 30 and 100 years old, and the Cabernet between 30 and 130. Yields are 2.5 tonnes per hectare. Fermented in 1- and 2-tonne open fermenters, hand plunged 3 times daily. Matured for 16 months in 100% new oak hogshead barrels (92% French and 8% American) and matured on lees to maintain fruit profile and animation. Glaetzer Anaperenna is a seamless fusion of these two classic varieties. Voluptuous, opulent and yet refined, with a very long and satisfying finish. Vibrant purple in appearance, with a pronounced nose of sweet herbs, cherry and cassis. It has a mouth-filling palate with superb freshness and silky, linear tannins. - **Ben Glaetzer***

2015 Glaetzer Shiraz Amon-Ra RRP \$100

*100% Shiraz from vines aged between 50 and 130 years old and yielding 2 tonnes per hectare. Fermented in 1- and 2-tonne open fermenters, hand plunged 3 times daily. Matured for 16 months in 100% new oak hogshead barrels (95% French and 5% American) and left on lees to maintain fruit profile and animation. Bottled unfiltered to ensure minimal intervention with the wine's natural characteristics. The wine is deep purple, almost black. It's highly perfumed with dried spice, espresso, plum and blackberry on the nose. The palate has awesome balance with tremendous depth. - **Ben Glaetzer***

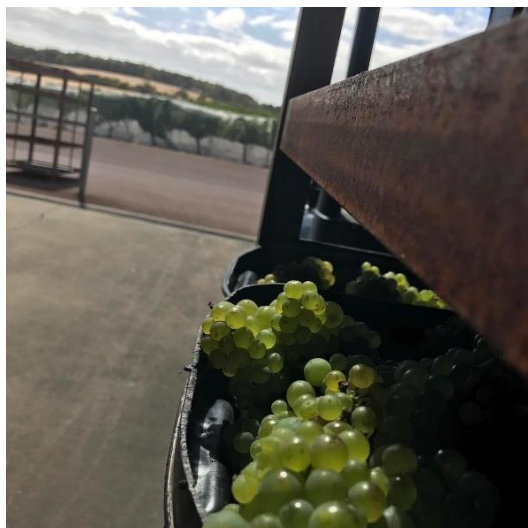
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CUE KEVIN JOHN

Another star turn for Vanya Cullen's gorgeous Chardonnay. **James Halliday** summed up the 2014 rendition as "a complete wine of very high quality". That same wine had **Gary Walsh** of **The Wine Front** in rapture. "Really glides along, goes long, and leaves you feeling satisfied and aglow with Margaret River Chardonnay love."

So here's the wine from a vintage Vanya describes as strikingly similar to the preceding year. "Power with grace," is the impression **Gary Walsh** was left with after tasting the 2015. So be prepared to bask anew in the glow of Margaret River Chardonnay love.



2015 Cullen Kevin John Chardonnay RRP \$124

It's a full golden colour, and the rich theme continues. Pear, sweet spices, ripe lime, fennel and biscuits. Medium bodied, full flavour, oxidative nutty character adds interest and complexity, acidity is flinty and composed, ginger and cinnamon spice studded pear tastiness, and a very long gently powdery, tangerine laced finish. It's a beautiful thing. Power with grace. 96 points. Gary Walsh, The Wine Front

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PANNELL + PLACE

"Winemaker Stephen Pannell has cast aside classic references to fine wine, instead seeking an aesthetic that better fits Australian drinking and dining culture," writes **Mike Bennie** in the latest edition of **Gourmet Traveller WINE**. This is nothing new to those many fans of S.C. Pannell wines such as the Tempranillo Touriga or GST. But what's less obvious is that a key medium of Steve's message is good, old-fashioned Shiraz.

Bennie's article looked at one such expression from McLaren Vale – one that is "set to become a modern classic, in the best possible sense of that well-worn phrase". Koomilya, it's called, and it's Steve's flagship wine from his vineyard on Amerys Road. The vines here are surrounded by native bush land, almost nestled amid the forest.

Another expression, equally compelling in its way, is Field St – from the vineyard surrounding Steve's cellar door. It has all the freshness, depth and drinkability that S.C. Pannell wines are renowned for – and comes with the added bonus of a \$26 price tag.

2015 S.C. Pannell Field St Shiraz RRP \$26

100% estate grown single-vineyard Shiraz. The fruit spent 10 to 15 days on skins and 11 months in 2,800-litre French vats (30 % new oak). It shows ample black fruits including blackberry and mulberry with hints of red licorice, sarsaparilla, cumin spice and a gamey charcuterie note. McLaren Vale is known as the mid-palate of Australia and this Shiraz is a testament to that with its velvety plush texture and juicy generous middle palate. The finish is supple, long and persistent with very fine, well-integrated tannins.



2014 S.C. Pannell Koomilya Shiraz RRP \$71

Up to the task of realising Pannell's vision of terroir and distinct Australiana. It's heady in earth, malt, bush scents, with pepper-spiked blackberry woven through. The palate is thickset yet succulent, a full flush of savoury McLaren Vale Shiraz with a lick of breathy warmth to close. It's a beautiful expression. **Mike Bennie, Gourmet Traveller WINE**

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FRANKLAND ON FORM

“Frankland Estate overall is on form. So many good wines in market. Such an outstanding producer. Another one raising standards off the back of shift to organic viticulture?” So mused



Mike Bennie following a recent rave review of a red from Frankland Estate.

You see, it's all about Riesling AND everything else, too. Shiraz and Cabernet Franc in particular adore these soils on Isolation Ridge, plus the pampering they get from Great Southern's afternoon sun. Then comes that striking plunge in temperatures as night falls to lend the eventual wines that essential energy and vitality.

If you want to feel the class and taste the pleasure, look no further than the 2014 Isolation Ridge Shiraz. These two perspectives - one local, one international - give a good sense of it.

2014 Isolation Ridge Vineyard Shiraz RRP \$42

These now mature vines are turning out exceptional fruit from this single vineyard. This is another shiraz that captures the essence of the region. It's more medium bodied with a mix of subtle, dusty earth characters complimenting the sweet, seductive fruit. There's a subtle touch of ironstone in a wine with a distinct vineyard character. 96 points. **Ray Jordan, The Weekend West.**

Deep crimson. Highly perfumed - with rich fruit and a light floral quality. Very intense and deeply fruited on the palate but the fruit is not overly sweet (that's good). Darker and more savoury on the palate, with a touch of black olive already. Spice and pepper from oak and fruit. Chewy and fresh on the long, tangy finish

17/20. **Julia Harding MW, jancisrobinson.com** December 2016

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BALNAVES BREAKOUT

“It's a beautiful young wine but should mature with complete grace. Just so charming, and great drinking.” That's **Mike Bennie** of **The Wine Front**, who admits he has “a soft spot for Balnaves cabernet, when Coonawarra comes to mind”. And who doesn't? The Balnaves family are the most decent people you'll find anywhere in the Aussie wine industry, and their long-serving winemaker Pete Bissell is likewise a champ.

James Halliday is a perennial fan, too, and is equally effusive about a Cabernet “showing just what Coonawarra can do in a top vintage”. And Halliday's seen enough to know that the Balnaves story may centre on Cabernet, but goes way beyond the family's prowess with this variety. Hence “Everything has been done to make this standout chardonnay in Coonawarra,” while the Shiraz is comes “in the carefully considered and crafted Balnaves style, the aim to take full advantage of

the quality of the fruit”.

Great news, then, to have four new-vintage Balnaves wines to offer at once – each of them exactly what you’d expect from this exemplary grower.

2014 Balnaves Chardonnay RRP \$32

Hand-picked, whole bunch-pressed, wild and cultured yeast, fermented on solids in French barriques (31%), matured for 11 months. Everything has been done to make this standout chardonnay in Coonawarra, and indeed it’s a very smart wine by any standards. The balance of fruit flavours (stone fruit/citrus), and the integration of oak (the mouthfeel) are impeccable, but its X-factor comes with its length. To 2024. 95 points.

James Halliday

2014 Balnaves Shiraz RRP \$32

From the 40yo Paulownia Vineyard, matured for 18 months in French oak (35% new). In the carefully considered and crafted Balnaves style, the aim to take full advantage of the quality of the fruit, allow it free expression, but not over-extract it. This is a full-bodied Shiraz with black fruits in control, but allowing the tannins and oak to both exert some influence. To 2044. 94 points.



James Halliday

2013 Balnaves Cabernet Merlot RRP \$32

An 82/18% blend from three cabernet and two merlot vineyards; matured for 16 months in French oak (50% new). Excellent crimson-purple; the bouquet is aromatic and inviting, the palate with a balance of blackcurrant, mulberry, black olive and herbs, oak adding its own flavour as a bonus. 94 points.

James Halliday

2013 Balnaves of Coonawarra Cabernet Sauvignon RRP \$46

From three vineyards, matured for 19 months in French oak from big-name coopers. A serious cabernet showing just what Coonawarra can do in a top vintage; it is intense, complex and packed with cassis/blackcurrant fruit, savoury tannins and positive oak. 96 points.

James Halliday

Immediately appealing for its perfume, a lock in through choc-mint, sage, dark berry, violet and liquorice (raspberry and salted) scents. Yum. The palate is supple, finely wrought, just juicy but shaded with very fine tannins. Flavours roll long, fine, floating on sweet fruit, cool acidity, sleek line of oak and a web of building tannin firmness. It’s a beautiful young wine but should mature with complete grace. Just so charming, and great drinking. 94 points.

Mike Bennie, The Wine Front

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PJ PERFECTION

“Geological Riesling pornography” is how PJ Charteris described the Hunt Vineyard in Central Otago to some unsuspecting tasters in Sydney. They got it, I think.

Charteris is a relatively recent addition to the CellarHand portfolio but this is already the third iteration we’ve seen of this wine, and it’s simply sublime. Once again this delivers a perfume of

green fruits, slate, white flowers and mountain dew followed by a delicate, divine and driving interplay of acidity and sweetness.

2015 Charteris Hunt Vineyard Riesling RRP \$37

The vineyard is owned by Blair and Estelle Hunt and sits on the eastern bank of the Kawarau River at Bannockburn, Central Otago. It has a northwesterly aspect and the Riesling block is nestled on a gentle slope at the bottom of a rocky escarpment providing a natural light and warmth trap. It was planted in 1997 and is a miniscule 0.74 hectares. The topsoil is a much-prized loess of aeolian origins, the result of ice on rock wear during glaciation which has then been picked up by wind and deposited in a calm spot. Beneath the loess lies layer upon layer of alluvial deposit gravels. Finally and visually the most striking aspect of this vineyard are the colluvial schist and gneiss rocks that lie on the surface of the soil, a study of geological re-engineering of minerals and crystals. The low rainfall and substantial diurnal variance ensures perfect Riesling ripening conditions. The grapes are whole bunch-pressed and settled for a few days before racking. It's inoculated with a neutral *saccharomyces bayanus* yeast strain. Fermentation was stopped to leave a small amount of acid balancing residual sugar. The wine remained on fine yeast lees until bottling. – PJ Charteris

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BURN & TURN

“In a region where there is a history of too many followers and not enough leaders, Burn Cottage has defined its own place among Central Otago's Pinot Noir growers,” wrote **Nick Stock** late last year. Indeed, so firmly has Burn Cottage established itself as one of the true stars of Central Otago that it's hard to believe that this is only the seventh release of Pinot Noir from that gorgeous biodynamic vineyard in Cromwell. Last year they expanded the range with the inaugural release of Moonlight Race, a layered and intriguing regional expression that fits firmly in the Burn Cottage mould. The follow-up to that is also here, and even more impressive than the debut. As



Stock went on to conclude in that same **Gourmet Traveller WINE** article: “Impressive credentials are one thing, but the fact that the wines match up to the expectation is where the respect is really earned. These are wines that take the always flamboyant character of Central Otago Pinot and gently taper it to refinement.”

2015 Burn Cottage Moonlight Race Pinot Noir RRP \$68

Wonderful perfume. Smells cherry-like, savoury, faint dusty spice, touch of clove, earthiness, undergrowth. Really a whole lot going on. Texture is firm, tight, subtle and cool in fruit flavours, long.

Long. It's elegant yet shows off savouriness, tannins are shapely and succulent. It's restrained, needs time, but offers so much for serious pinot lovers. Yep. 94 points. Mike Bennie, The Wine Front

2015 Burn Cottage Pinot Noir RRP \$92

Wonderfully complex aromas of fern leaf, rhubarb, potpourri and rose petal contrast with more mineral notes of dust, graphite and gravel. The palate possesses a lovely sweet attack without ever becoming cloying and melts into supple, fine tannins which need a few years to completely marry to the wine. Nevertheless, the overall impression is silky and sensual. Excellent acidity lends great vibrancy to the palate and the wine ends on a long, lingering finish. The rich, silky completeness shows the great potential of this property. Cellaring for up to 8-10 years. – Ted Lemon

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SUPER SAVVY FLOWERDAYS

There's a nice line from a recent interview with TWR's Anna Flowerday where she describes how she and husband Jason play "an acoustic version of Marlborough. It's not that electric guitar, but a quieter version of Sauvignon." It captures nicely the textured, layered, slow-burn of these soulfully grown, intelligently composed wines.



We've been excited about this one for a while. It's their inaugural Sauvignon Blanc release under their SV 5182 designation. This wine is the culmination of a five-year project they've been pursuing from their biodynamically farmed home block. The majority of the hand-picked and hand-sorted fruit is fermented in large, old French oak demi-muids, and all parcels spend a good while on fine lees post ferment. It has purity, yet with detail and fleshiness. It has notes

of ripe tropical notes with stone fruits, basil and lime, with a lovely line of ripe minerality and juicy acidity. It's got delicious written all over it.

2015 TWR Sauvignon Blanc SV 5182 RRP \$42

A rich, textural sauvignon blanc, with extra weight and complexity achieved by barrel-fermenting 75% of the juice. Capsicum, melon and passionfruit flavours, with a seasoning of nutty oak and yeast lees character and a subtle struck flint reductive character. 92 points. Bob Campbell MW

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SHANDY'S SHIRAZ

It won everything and got drunk quickly. That was the 2015 Punt Road Shiraz. Winemaker Tim Shand tottered from last year's Royal Melbourne Wine Awards ceremony encumbered by silverware – best Shiraz, best single-vineyard red, best viticulture. Fans of that wine will find all the character and charm, all over again, in 2016.

2016 Punt Road Shiraz RRP \$32

The hand-picked Shiraz fruit came from Punt Road's Napoleone Vineyard, planted in 1991. Ferments included 25% whole bunches. The wine was pressed into large puncheons where it matured on lees for 10 months prior to a light filtration and bottling. Graphite and bloody notes, plus pepperiness, give shade to some very bright aromatics - violets, red and blue fruit. Bright and crunchy fruit on the palate with

those peppery, pencil-lead notes running alongside. Good intensity of flavour and sweetness nicely held in check. Very youthful but the vivid fruit is nicely balanced with good sandy tannin presence and acid pull. – Ed Merrison, CellarHand

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MOUNT MARY MUSEUM

As news goes, this might seem a bit, like, old. But this Quintet from 2010 is so utterly in the zone that people simply need to know. Back at release time, **Mike Bennie** of **The Wine Front** called it a contender for Cabernet of the year. 2010 was roundly regarded as perhaps the finest Aussie vintage of the new millennium. This wine may prove one of the best to emerge from that legendary harvest.

2010 Mount Mary Quintet RRP \$168

Mount Mary are proper pleased with this release. Sam Middleton, he who now heads the wine team at Mount Mary, said to me at a trade tasting that

'we're really pleased with the 2010, things feel right with this wine, a great season for us too. Could become one of our best'. This is a blend of 47% cabernet sauvignon, 30% merlot, 14% cabernet franc, 5% petit verdot, 4% malbec.

*Whoowee, dig this perfume. Really complex aroma spectrum – immediately engaging too. Cassis, dark fruits, touch of briar herbal lift, flash of mint, chocolatey and stubbed out cigar embers. At once cool and rich. Slender ribbons of fruit, acid and fine bony tannin across the palate. Has that succulent but strict feel, like sucking on a hard lolly as it diminishes. Beautiful, medium-bodied feel too – the wine finishes long and pure, eddying with the linger of tannin and powdered slate-like minerality. It's in that zone of refreshment and elegance, where a repeat visit to the glass is effortless but there's lots to explore in texture and flavour. Could be a contender for best cabernet (and cabernet blend) for me for the year (2012 releases). 95 points. **Mike Bennie, The Wine Front** August, 2012*



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IMPORTS

ROMAN HOLIDAY

It was a pleasure to host Roman Horvath MW of Domäne Wachau in March. Roman, the second Austrian to become a Master of Wine, has held the winery reins since the mid-2000s. Over that time, he's turned it from a decent co-operative into a first-rate producer making the most of its holdings in the very finest sites of the Wachau.

That progress is palpable in the single-vineyard Smaragd wines from 2015 that Roman showed to such high acclaim during his visit. And the great bonus is that these

are a very affordable way to open a door onto Austria's number 1 white-wine region.

2015 Domäne Wachau Riesling Terrassen Federspiel RRP \$27

Juicy fresh apricot and lime are laced with iodine and salt in this sassy and invigorating if spare bottling. The significant share of fruit from Right Bank sites and from the Spitzer Graben, which is characteristic of the Domäne Wachau's generic bottlings (fruit from the Wachau's core Left Bank being to a significant degree diverted into single-vineyard offerings), makes for a wine whose leanness, levity and brightness are atypical for 2015. A penetrating, refreshing finish nicely perpetuates the mineral elements that were already evident midpalate. 88 points. **David Schildknecht, Vinous Media**

2015 Domäne Wachau Riesling Singerriedel Smaragd RRP \$66

Predictably dominated on the nose by fresh ripe apricot and lime, this incorporates delightfully complementary maritime salinity and alkalinity. Firm in feel and uncompromisingly dry as well as piquantly tinged by apricot kernel, it nonetheless escapes any sense of austerity thanks to its generous, bright primary juiciness of lime and lemon. The refreshing, impressively penetrating, energetic finish is transparent to diverse mineral nuances. 91-92 points. **David Schildknecht, Vinous Media**

2015 Domäne Wachau Grüner Veltliner Achleiten Smaragd RRP \$66

A gorgeous nose mingles iris, buddleia, struck flint, sea breezes, fresh lime and white peach. You might pause, wondering whether what's in your glass is Grüner Veltliner or Riesling, but I wouldn't complain about lack of distinctiveness since the disarmingly lovely contents vividly proclaim "Achleiten!" Nor can one complain about a quality-price rapport such as you won't encounter anywhere else in the Wachau. The palate here feels silky and is subtly oily as well as lusciously expansive, yet also billowing in its sense of buoyancy and inner-mouth florality. The long finish delivers a memorably transparent, shimmering colloquy of fruits, flowers and myriad mineral notes over a bed of wet stone. 92-93 points. **David Schildknecht, Vinous Media**



2015 Domäne Wachau Grüner Veltliner Kellerberg Smaragd RRP \$66

Pink grapefruit and papaya, lime, quince and pineapple inform one of the rare Domäne Wachau wines of this collection whose forwardly ripe fruitiness genuinely screams "2015!" These elements combine for a luscious, glycerol-rich, expansive midpalate nevertheless possessed of ample primary juiciness. The finish, though, is slightly diffuse and wanting a bit for site-typical or indeed varietally typical flavors. Perhaps this would have been better if picked slightly sooner. Having reached 13.9 percent alcohol, it's an outlier in the present collection, though thankfully, there is no corresponding heat or roughness. Perhaps the wine will gain clarity post-bottling. 89-90 points. **David Schildknecht, Vinous Media**

2000 Domäne Wachau Grüner Veltliner Kellerberg Smaragd RRP \$115

We were lucky to get our hands on this, a superb example of aged Grüner Veltliner from the superb Kellerberg site in Dürnstein. The vines on this steep landmark mountain root deep into the light-coloured "Gföhler Gneiss" which consists mainly of feldspar and quartz, covered by sandy loess soil in some parts. The strong Pannonian climate influence on Kellerberg yields full-bodied and complex, yet impressively mineral wines. 2000 was a very hot year but the cool Wachau climate ensured enough acidity, yielding wines with surprising freshness.

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FIRST OF THE SOMMERWEIN

“Ingrid Groiss is going from strength to strength, and as new sites and plantings come on line, what is already one of the vast Weinviertel’s most exciting addresses may well turn into its number one,” writes **David Schildknecht** of **Vinous Media**. Indeed, Ingrid’s charming wines have made quite a splash here in a very short time.

Joining the hugely popular Gemischter Satz and three interpretations of Grüner Veltliner, we now welcome her Sommerwein rosé in time for some Indian summer sipping. Along with that, the sold-out Weinviertel DAC Grüner Veltliner from 2015 has been replaced in timely fashion by the 2016.



2016 Groiss Sommerwein RRP \$25

A blend of Pinot Noir and Zweigelt grown on soils of crushed rock and chalk. Selective hand harvesting. Destemmed and gently pressed, with seven hours’ maceration on the skins. Fermentation with native and neutral yeasts. The wines stayed on fine lees in stainless steel until February 2017. Alcohol 13%; residual sugar 4g/L; acidity 6.6 g/L

2016 Groiss Grüner Veltliner RRP \$32

100% Grüner Veltliner from ferruginous and calcareous loess soils. Selective hand-harvesting at the end of October over several passes. Gently pressed without stems with a total of six hours’ maceration on the skins. Vineyard and neutral yeasts. Aged on the full lees in stainless steel tank till bottling in February 2017. Alcohol 13%; residual sugar 3.9g/L; acidity 6.2 g/L. The wine is shiny golden with green nuances, with aromas of fresh, juicy yellow fruit, red ripe pomegranate, Golden Delicious and elegant white blossom. It’s full-bodied and minerally on the palate, with lively structure and acidity as well as a long finish.

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ROSI AND PITTI

You already know about 2015 in Germany, and might have also sampled some of the very good whites from neighbouring Austria. Less well known is that, a little further east, Burgenland had a blinder. It was a year of healthy vines and good ripening – the kind of warmish season that gives varietally expressive wines with plenty of fruit, depth and texture.

Here are some highlights from a couple of stars: Rosi Schuster and Pittnauer.

We can’t recommend them highly enough.

2015 Rosi Schuster Aus den Dörfern RRP \$35

Golden colour and plenty of polish to go with it. Apples and pears dusted with spice, saltwater, grilled nuts, fresh apricot. Medium bodied, peppery texture and taste, and also quite flinty, with a range of fruit flavours, though to a large extent, it’s not really fruity at all. It’s briny and delicious, with a long dry and dusty finish. Wunderbar! 93 points. **Gary Walsh, The Wine Front**

2015 Pittnauer Dogma Rosé RRP \$35

Leering, lurid garnet colour. Lively with cherry pip, maraschino cherry aromas. Shows some spice and ruby grapefruit lift in perfume too. Palate is crunchy, tangy, more of the bright cherry kind of feel, so

refreshing, so thirst crushing, feels just so darn good to drink. A little rub of tannin and extra tang to finish. Stacks to like here. 93 points. **Mike Bennie, The Wine Front**

2015 Pittnauer Blaufränkisch Heideboden RRP \$32

Blaufränkisch from vineyards in the village of Heideboden in Burgenland, Austria. Wild yeast fermented and matured for 12 months in used barriques. This is all about the Blaufränkisch fruit – spicy, red and purple berries, an earthy cast and a beautiful, bright acidity, with the distinctive silky flow of Gerhard Pittnauer's gently crafted reds.

2015 Pittnauer St Laurent Dorflagen RRP \$35

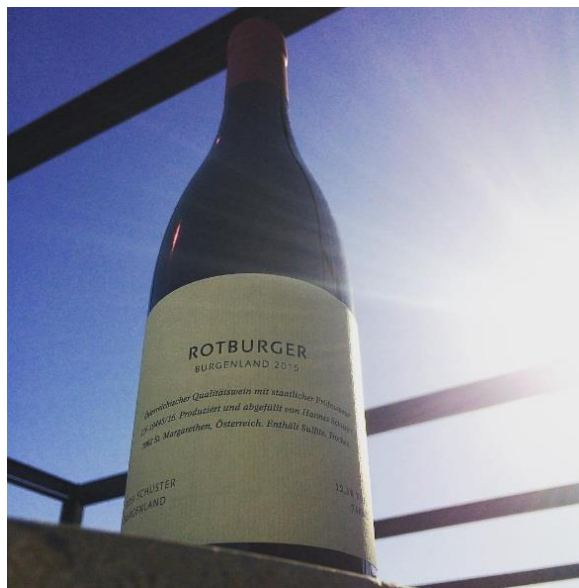
100% St Laurent from various plateau sites around Gols: Salzbergacker, Goldberg, Zwickelacker and Edelgrund. Soils are generally gravelly with iron content. Yields of 4 tonnes per hectare. Wild yeast fermented and matured for six months in used barriques. 12% alcohol. Reminiscent of cru Beaujolais on the nose; cherries, sweet spice, earth and whole-berry ferment notes, plus a hint of smoked charcuterie. Palate impression is immediately pure, with spiced cherry and brambly fruit, carried on a silky feel. Definitely opens up, with deceptive depth. Finishes with a nice twist of more savoury spice and Earl Grey tea, but with lively red fruit, too. Delicious. – **Ed Merrison, CellarHand**

2015 Rosi Schuster Rotburger RRP \$35

Lively mix of cherries and game meat and white pepper and fresh herbs to sniff on. The palate is likewise full of life, bouncing between cherry fruitiness, cranberry acidity and slender, chalky tannins. So even, so calm, yet so vibrant. It's pure-feeling, unadorned and utterly delicious. There's complexity, but it's the drinkability that puts the wind in your sails. A light chill makes this unstoppable. 93 points. **Mike Bennie, The Wine Front**

2015 Rosi Schuster Sankt Laurent RRP \$35

From young vines from different villages and raised in traditional oak vats, the 2015 Sankt Laurent Burgenland (tasted as a barrel sample at VieVinum; the bottling is scheduled for end of June) is a light and fresh, silky textured, very elegant, pure and salty red with a lovely grip and just 11% alcohol. Very stimulating. 87 points. **Stephan Reinhardt, Wine Advocate**



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FAREWELL '14

It will be sad to bid adieu to Burgundy 2014. It was well received from the outset, but as often happens with these things, the pace has picked up again and they're rapidly getting picked off. In the interests of fairness, we thought it might be wise to open these up to those who perhaps didn't dip in as deeply as they'd have liked first time around. Here's what we have kicking round from Domaine Matrot, Domaine Jean Tardy & Fils and Domaine Taupenot-Merme

2014 Matrot Bourgogne Aligoté RRP \$32 screwcap

What a cheeky little delight this screwcapped Aligoté is! It's from vines with an average age of 50 years. It's a little bit of a lot of things: creamy, lemony, flinty, briny, tangy and raw almond-y. It's a lot of some other things: tasty, smashable and refreshing. I recommend it highly. 91 points. **Gary Walsh, The Wine Front** December 2016

2014 Matrot Meursault 1er Cru Blagny RRP \$182

The ever-so-slightly riper nose consists of pretty floral and white orchard fruit aromas that are trimmed in hints of wet stone and wood. There is once again excellent volume and mid-palate richness to the caressing but energetic medium-bodied flavors that exhibit excellent length on the textured finale where an interesting hint of fennel appears. This too is worth a look. 91 points. **Allen Meadows, Burghound**

2014 Matrot Meursault 1er Cru Charmes RRP \$206

Delicate note of struck match. The same on the palate but also a little creamy. Direct and piercing fresh fruit, good length and very pure. 17/20 **Julia Harding MW, jancisrobinson.com**

2014 Taupenot-Merme Passetoutgrain RRP \$33

Pinot Noir and Gamay grapes for this traditional regional blend are sourced from vineyards around Morey. It's a juicy wine displaying high-toned raspberry and cherry notes with a touch of peppery spice and fresh, natural acidity.

2014 Matrot Bourgogne Rouge RRP \$49 screwcap

Lightish cherry red. Juicy and with that tightness that I like from this combination of closure and wine style. Excellent example of generic burgundy – has lively fruit, fine tannins and unexpected length, all at a good price. Fine tannins are just right with the lightish body. 15.5/20 **Julia Harding MW, jancisrobinson.com**



2014 Jean Tardy Bourgogne Hautes Côtes de Nuits 'Cuvée Maëlie' RRP \$74

Good medium red. Dark berries and spicy, slightly resinous oak on the nose. Lightly saline and round, with harmonious ripe acidity framing the sappy purple fruit flavours. This supple, spicy wine should offer early appeal. 87 points. **Stephen Tanzer, Vinous Media**

2014 Matrot Meursault Rouge RRP \$96

A more restrained though not mute nose displays notes of cool red and dark berry aromas that exhibits hints of forest floor, earth and violet. There is good volume to the rich, seductive and caressing medium-bodied flavors that possess a sleek and vibrant mouth feel, all wrapped in a lingering if slightly less complex finale. 88 points. **Allen Meadows, Burghound**

2014 Jean Tardy Fixin 'La Place' RRP \$124

The 2014 Fixin la Place, which was taken from a used barrel but will have 35% new oak by the time it is imprisoned in glass, has an elegant bouquet with quite lush red cherry and cranberry fruit, clean, pure and nicely focused. The palate has a sense of brightness on the entry. Crisp acidity, a nice bitter cherry edge towards the finish, this is a fine Fixin to enjoy over the next 6-8 years. 88-90 points. **Neal Martin, The Wine Advocate**

2014 Taupenot-Merme Gevrey-Chambertin RRP \$149

Broad and purple perfumed. Very fresh and pure. Fluid and expressive. Very Gevrey. Precise. 17/20 Jancis Robinson, Jancisrobinson.com

2014 Taupenot-Merme Chambolle-Musigny RRP \$163

Two parcels. Mainly Bussières and also La Taupe. Vines over 40 years old. Broad and quite rich. Could taste quite like a spicy Morey. Very good for a village wine. 17/20 Jancis Robinson, jancisrobinson.com

2014 Jean Tardy Vosne-Romanée 'Vigneux' RRP \$206

The 2014 Vosne Romanée Vigneux has a precise bouquet, here with a subtle earthy, undergrowth element, a splash of cola among the red and black fruit. The palate is medium-bodied with firm tannins, moderate acidity, good density with black cherry and a touch of sea salt towards the structured, masculine finish that should soften by the time of bottling. This might well be one of the picks from Monsieur Tardy. 90-92 points. Neal Martin, The Wine Advocate

2014 Taupenot-Merme Charmes-Chambertin Grand Cru RRP \$412

The 2014 Charmes Chambertin Grand Cru has a pretty, quite floral bouquet with wilted rose petal infusing the brambly red berry fruit, nicely defined and more expressive than the Corton Rognet at the moment. The palate is succulent and fresh on the entry with a gentle grip in the mouth, quite saline and structured; it is more Mazoyères than Charmes in some ways, demonstrating impressive density and backbone on the finish. This is a sublime expression of the vineyard, a great wine with a long future ahead. 93-95 points. Neal Martin, Wine Advocate

2014 Jean Tardy Echézeaux Grand Cru Vieille Vigne 'Les Treux' RRP \$462

The 2014 Echézeaux Vieilles Vignes was taken from a one-year-old barrel, although the final blend will be 70% new oak. The nose is very attractive with black fruit rather than red, cold stone, perhaps even a hint of graphite. The palate is medium-bodied with fine tannin, silky in texture with well-judged acidity, plenty of finesse towards the edgy and quite grippy finish. I would like to see it develop just a touch more precision, and that may well evolve after bottling. 91-93 points. Neal Martin, Wine Advocate



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CORNELIUS KABINETT

Of all the hotly anticipated German 2015s to hit Australia, it was perhaps Dönnhoff that was most fiercely plundered. It's nice to have a little something up our sleeve, then, as this delightful Kabinett from the Leistenberg vineyard in Oberhausen didn't arrive with the others. It's here now, and raring to go.

Leistenberg has a steep, southeast-facing slope with grey clay-slate soil. The morning sun dries the grapes, keeping them healthy. The afternoon sun is less direct, allowing the grapes to ripen for a long time without becoming overripe. Perfect Kabinett terrain, in other words. It always has well-defined, spicy fruit dancing on a featherlight palate, with impeccable balance between fine fruit sweetness and firm acidity.



2015 Dönnhoff Oberhäuser Leistenberg Riesling Kabinett RRP \$44

Aromatic minerals on the nose. Very rich palate entry - as though it were in the higher reaches of Kabinett ripeness. 88-90 Oechsle apparently. Lots to love. 17.5/20. Jancis

Robinson, jancisrobinson.com

2014 Dönnhoff Estate Riesling RRP \$40

Gleaming straw-green; elegance personified, delicate yet with laser precision; grapefruit and apple flow through the length of the palate, strung along a strand of bright acidity; excellent length. Will grow and grow on its perfect balance. Drink to 2034; 11.5% alc; screwcap. 95 points. James Halliday



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